

From the kitchen of David and Jennifer Deaven

Servings: 8
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Vegetarian/Mexican Quiche

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- A: 2 onions, chopped
1# chorizo, cooked (optional)
- B: 1t salt
1t pepper
1/3C green chile
- C: 10 eggs
1C milk
- D: 3oz black olives, sliced
8oz corn
3C jack cheese, shredded
1/2C jalapenos, chipotle (optional)
- E: crust, 9x13" pan
1. Saute (A) in pan with a bit of oil until soft.
 2. Add (B), stir well, and remove from heat.
 3. Combine (C) in large bowl and beat until blended.
 4. Add (A), (B), (D) to (C) and mix well.
 5. Place (E) in 9x13" pan, sprinkle chipotle powder on top and bake 375F for about 50 minutes.



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